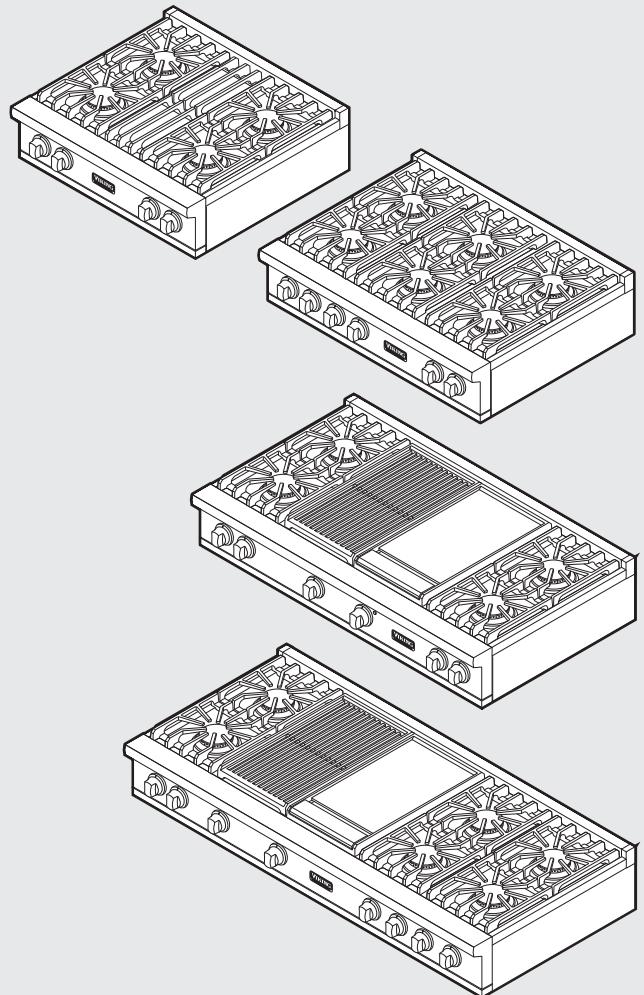


Viking Use & Care Manual



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or visit the Viking Web site at
vikingrange.com



Professional Built-In Custom
Gas Rangetops

Congratulations

Congratulations and welcome to the elite world of Viking ownership. We hope you will enjoy and appreciate the care and attention we have put into every detail of your new, state-of-the-art gas rangetop.

Your Viking rangetop is designed to offer years of reliable service. This Use and Care Manual will provide you with the information you need to become familiar with your rangetop's care and operation.

Your complete satisfaction is our ultimate goal. If you have any questions or comments about this product, please contact the dealer from whom you purchased it, or contact our Consumer Support Center at 1-888-VIKING1 (845-4641).

We appreciate your choice of a Viking rangetop and hope that you will again select our products for your other major appliance needs.

For more information about the complete and growing selection of Viking products, contact your dealer or visit us online at vikingrange.com.

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Warnings

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

ALWAYS contact the manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels

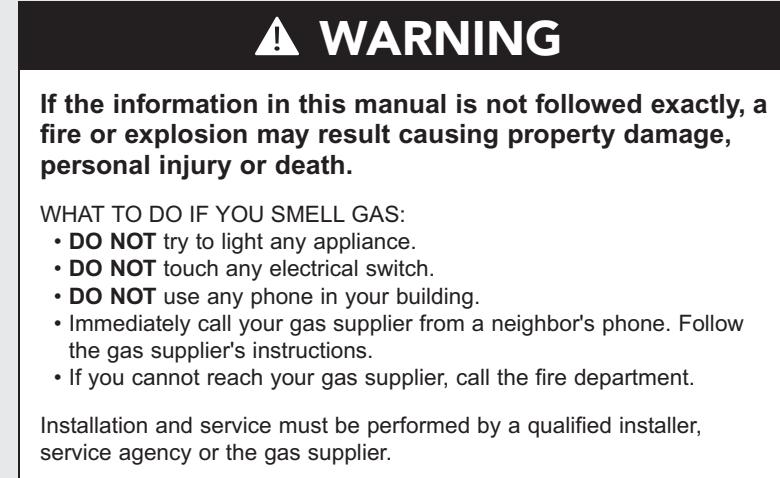


Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. **DO NOT** attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer. Have the installer show you the location of the gas shutoff valve and how to shut it off in an emergency. A certified technician is required for any adjustments or conversions to Natural or LP gas.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.

Warnings



Warnings

To Prevent Fire or Smoke Damage

- Be sure all packing materials are removed from the appliance before operating it.
- Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.
- If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.
- **NEVER** leave any items on the rangetop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.
- Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.
- Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. **DO NOT** leave plastic items on the rangetop as they may melt or soften if left too close to the vent or a lighted surface burner.
- Combustible items (paper, plastic, etc.) may ignite and metallic items may become hot and cause burns. **DO NOT** pour spirits over hot foods.

In Case of Fire

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

- Smother fire or flame in a pan with a lid or cookie sheet. **DO NOT** use water on grease fires. Use baking soda, a multipurpose dry chemical or foam-type extinguisher to smother fire or flame. Let fat cool before attempting to handle it. **DO NOT** allow grease to collect in vents. Wipe up spillovers immediately.
- **NEVER** pick up or move a flaming pan.
- **GREASE**—Grease is flammable and should be handled carefully. **DO NOT** use water on grease fires. Flaming grease can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam type extinguisher. Let fat cool before attempting to handle it. Wipe up spillovers immediately.

Child Safety

- **NEVER** leave children alone or unsupervised near the appliance when it is in use or is still hot.
- **NEVER** allow children to sit or stand on any part of the appliance as they could be injured or burned.
- **DO NOT** store items of interest to children over the unit. Children climbing to reach items could be seriously injured.

Warnings

Child Safety (cont.)

- Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the appliance.

Cooking Safety

- To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.
- **ALWAYS** place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.
- **ALWAYS** adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance. This is based on safety considerations.
- **NEVER** leave a cooking operation unattended especially when using a high heat setting or when deep fat frying. Boil overs cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. **DO NOT** use high heat for extended cooking operations.
- **DO NOT** heat unopened food containers, build up of pressure may cause the container to explode and result in injury.
- Use dry, sturdy pot-holders. Damp pot-holders may cause burns from steam. Dishtowels or other substitutes should **NEVER** be used as potholders because they can trail across hot surface burners and ignite or get caught on appliance parts.
- **ALWAYS** let quantities of hot fat used for deep fat frying cool before attempting to move or handle.
- **DO NOT** let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood, turn the fan off.
- **NEVER** wear garments made of flammable material or loose fitting or long-sleeved apparel while cooking. Clothing may ignite or catch utensil handles.
- **PREPARED FOOD WARNING:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise

Warnings

Cooking Safety (cont.)

damaged during cooking, immediately discard the food and its container. The food could be contaminated.

- If you are "flaming" liquor or other spirits under an exhaust, **TURN THE FAN OFF**. The draft could cause the flames to spread out of control.
- Once the unit has been installed as outlined in the *Installation Instructions*, it is important that the fresh air supply is not obstructed. The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well-ventilated. Keep natural venting holes open or install a mechanical ventilation device. Prolonged or intensive use of the appliance may call for additional (such as opening a window) or more effective ventilation (such as increasing the level of a mechanical ventilation if present).

Cookware Safety

- Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose-handled pans. Also avoid using pans, especially small pans, with heavy handles as they could be unstable and easily tip. Pans that are heavy to move when filled with food may also be hazardous.
- Be sure utensil is large enough to properly contain food and avoid boil overs. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.
- To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, **DO NOT** extend handles over adjacent surface burners. **ALWAYS** turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.
- **NEVER** let a pan boil dry as this could damage the utensil and the appliance.
- Only certain types of glass, glass/ceramic, ceramic or glazed utensils are suitable for rangetop surface usage without breaking due to the sudden change in temperature. Follow manufacturer's instructions when using glass.
- This appliance has been tested for safe performance using conventional cookware. **DO NOT** use any devices or accessories that are not specifically recommended in this guide. **DO NOT** use eyelid covers for the surface units, stovetop grills, or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.
- The flame of the burner should be adjusted to just cover the bottom of the pan or pot. Excessive burner setting may cause scorching of adjacent countertop surfaces, as well as the outside of the utensil. This is based on safety considerations.

Warnings

Heating Elements

- Burners may be hot even though they are dark in color. Areas near burners may become hot enough to cause burns.
- During and after use, **DO NOT** touch or let clothing or other flammable materials contact heating elements, or areas near elements, until they have had sufficient time to cool.

Cleaning Safety

- Turn off all controls and wait for appliance parts to cool before touching or cleaning them. **DO NOT** touch the burner grates or surrounding areas until they have had sufficient time to cool.
- Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

Important notice regarding pet birds:

NEVER keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be harmful or fatal to birds.

Warnings

⚠ WARNING

NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, **DO NOT** use the rangetop as a storage area for food or cooking utensils.

Power Failure

⚠ WARNING

POWER FAILURE WARNING

Due to safety considerations and the possibility of personal injury in attempting to light and extinguish the burner, the grill should, not under any circumstances, be used during a power failure. The grill burner control should always remain in the "OFF" position during a power failure.

If power failure occurs, the electric igniters will not work. No attempt should be made to operate the appliance during a power failure. Make sure the burner control is in the "OFF" position.

Momentary power failure can occur unnoticed. The rangetop is affected only when the power is interrupted. When it comes back on, the rangetop will function properly without any adjustments. A "brown-out" may or may not affect rangetop operation, depending on how severe the power loss is.

⚠ WARNING



BURN OR ELECTRICAL SHOCK HAZARD

Make sure all controls are "OFF" before cleaning. Failure to do so can result in burns or electrical shock.

⚠ CAUTION

DO NOT store items of interest to children over the unit. Children climbing to reach items could be seriously injured.

Before Using Rangetop

All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may have remained from the manufacturing process. Before cooking, clean the rangetop thoroughly with a hot, soapy damp cloth. There may be some burn off and odors on first use of the appliance—this is normal.

All professional models include:

- Exclusive VSH™ Pro Sealed Burner System (Vari Simmer™ to High)—combination of patented burner and top design provide cleanability plus superior performance at simmer and high.
- Exclusive one-piece tooled and porcelainized cooking surface contains spills for easy cleaning.
- Removable knobs, grates, and burner ports/caps for easy cleaning.

All designer models include:

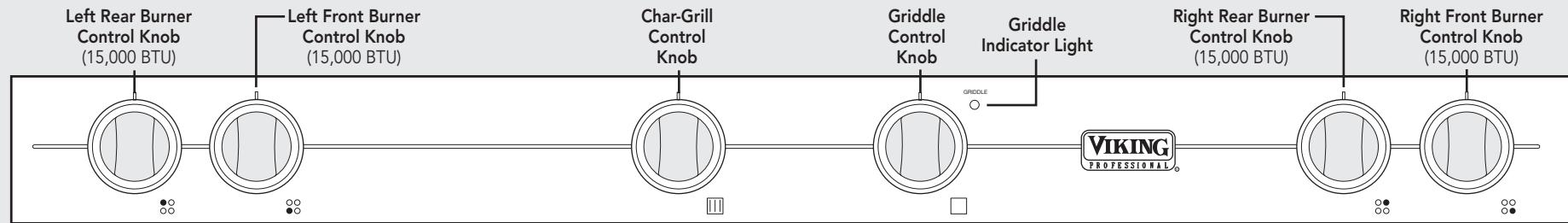
- Brass sealed burners with porcelain/cast-iron caps and automatic ignition/re-ignition
- One-piece, extremely durable steel top
- Separate spill collection areas; each area holds up to 1-1/2 quarts of liquid spillover
- Grate design provides continuous surface for easy movement of pots
- Durable knobs with childproof, push-to-turn safety feature

Cooking Vessels

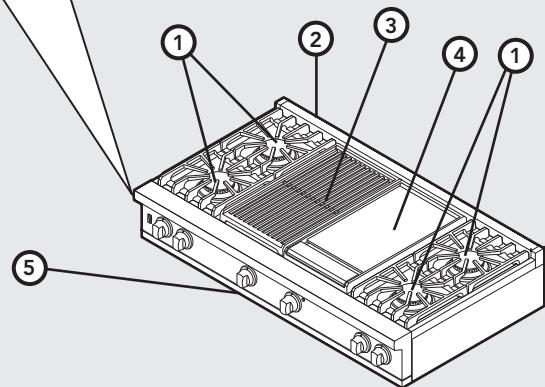
Each cook has his or her own preference for the particular cooking vessels that are most appropriate for the type of cooking being done. Any and all cooking vessels are suitable for use in the range and it is not necessary to replace your present domestic vessels with commercial cookware. This is a matter of personal choice. As with any cookware, yours should be in good condition and free from excessive dents on the bottom to provide maximum performance and convenience.

Note: When using big pots and/or high flames, it is recommended to use the front burners. There is more room in the front and potential cleanup at rear of appliance due to staining or discoloration will be minimized.

Rangetop Features (Professional)



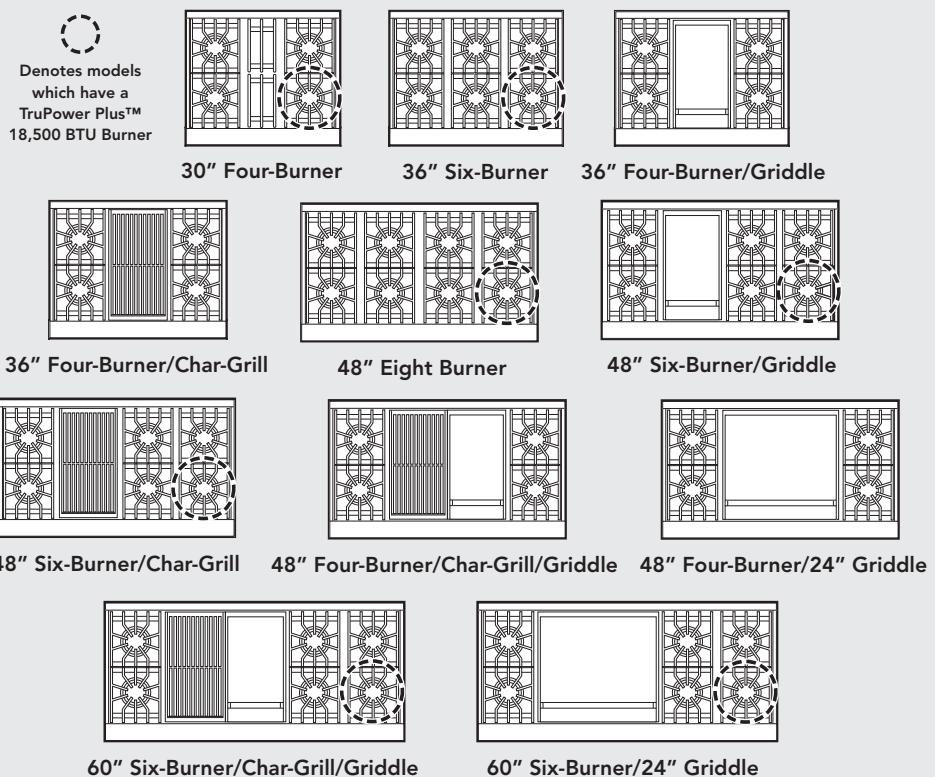
Product Controls



48" Four-Burner/Char-Grill/Griddle model shown

1. Four 15,000 BTU sealed burners with porcelain/ Cast-iron caps and automatic ignition/Re-ignition
2. Stainless steel island trim
3. Char-Grill (Optional)
4. Griddle (Optional)
5. Identification plate

Rangetop Features (Professional)



Product Controls

Operation

Lighting Burners

All burners are ignited by electric ignition. There are no open-flame, "standing" pilots.

Surface Burners/Automatic Re-Ignition

To light the surface burners, push and turn the appropriate control knob counter clockwise to any position. This control is both a gas valve and an electric switch. Burners will ignite at any "ON" position with the automatic re-ignition system. If the flame goes out for any reason, the burners will automatically re-ignite if the gas is still flowing. When gas is permitted to flow to the burners, the electric igniters start sparking. On all surface igniters you should hear a "clicking" sound. If you do not, turn off the control and check that the unit is plugged in and that the fuse or circuit breaker is not blown or tripped.

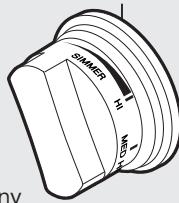
Within a few moments, enough gas will have traveled to the burner to light. When the burner lights, turn the burner control to any position to adjust the flame size. Setting the proper flame height for the desired cooking process and selecting the correct cooking vessel will result in superior cooking performance, while also saving time and energy.

VariSimmer™

Simmering is a cooking technique in which foods are cooked in hot liquids kept at or just barely below the boiling point of water. Simmering ensures gentle treatment than boiling to prevent food from toughening and/or breaking up. The size of the pan and the volume of food can have a significant effect on how high or low a flame is needed for simmering. For this reason, Viking range and rangetop burners are engineered with a VariSimmer setting. The VariSimmer setting is not just one simmer setting, but provides a variable range of simmer settings. This variable range of simmer settings allows you to adjust the flame height to achieve the best simmer depending on the type and quantity of food being simmered. It is this ability that makes the VariSimmer setting the most accurate and trustworthy simmer on the market.

TruPower Plus™ Burner (where applicable)

Certain model ranges are equipped with a TruPower Plus 18,500 BTU burner in the front right burner position. This burner is designed to provide extra-high heat output, especially when using large pans, and should be used for boiling large quantities or if you need to bring something to a boil quickly. While the TruPower Plus burner has the extra power needed to bring large quantities of liquid to a boil rapidly, it is also able to be turned down low enough to provide a very low and delicate simmer making this burner the most versatile on the market.



Operation

Surface Cooking Tips

- Use low or medium flame heights when cooking in vessels that are poor conductors of heat, such as glass, ceramic, and cast-iron. Reduce the flame height until it covers approximately 1/3 of the cooking vessel diameter. This will ensure more even heating within the cooking vessel and reduce the likelihood of burning or scorching the food.
- Reduce the flame if it is extending beyond the bottom of the cooking vessel. A flame that extends along the sides of the vessel is potentially dangerous, heats the utensil handle and kitchen instead of the food, and wastes energy.
- Reduce the flame height to the minimum level necessary to perform the desired cooking process. Remember that food cooks just as quickly at a gentle boil as it does at a rolling boil. Maintaining a higher boil than is necessary wastes energy, cooks away moisture, and causes a loss in food flavor and nutrient level.
- The minimum pot or pan (vessel) diameter recommended is 6" (15 cm). Use of pots or pans as small as 4" (10 cm) is possible but not recommended.

Surface Heat Settings*

Heat Setting	Use
Simmer	Melting small quantities Steaming rice Simmering sauces
Low	Melting large quantities
Med Low	Low-temperature frying (eggs, etc.) Simmering large quantities Heating milk, cream sauces, gravies, and puddings
Med	Sauteing and browning, braising, and pan-frying Maintaining slow boil on large quantities
Med High	High-temperature frying Pan broiling Maintaining fast boil on large quantities
High	Boiling water quickly Deep-fat frying in large utensil

***Note:** The above information is given as a guide only. You may need to vary the heat settings to suit your personal requirements.

Operation

Griddle/Simmer Plate (on applicable models)

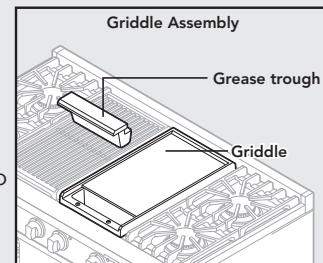
The optional 15,000 BTU griddle is constructed of machined steel with a blanchard finish and is uniquely designed to offer excellent cooking performance as well as easy cleanup. The griddle is equipped with an electronic thermostat to maintain an even temperature across the griddle once the desired temperature has been set. The griddle has a power "ON" indicator light which glows when the griddle thermostat has been turned on. This will cycle on and off as needed to indicate the thermostat is maintaining the selected temperature. Before the griddle is used it is important to season the griddle. This seasoning process will change the appearance of the griddle plate. However, it will also prevent food from sticking and protect the surface from moisture.

Seasoning the Griddle Before the First Use

- Scrub the griddle plate with a mixture of one quart warm water and 1/4 cup white vinegar, using a blue Scotch-Brite™ pad. Dry thoroughly.
- Wash griddle with warm, soapy water. Rinse off and dry thoroughly.
- Season griddle by thinly coating the surface with approximately 1/2 to 1 teaspoon unsalted vegetable oil. Apply to entire griddle using a paper towel or clean cloth. Let oil sit on griddle for approximately 1 hour and then wipe with a clean cloth or paper towel to absorb any residual oil. The griddle is now ready to be used.

Griddle/Simmer Plate Operation

- Turn the griddle control knob counterclockwise to the desired temperature setting. The power "ON" indicator light will glow indicating the griddle thermostat is on.
- The double griddle has two thermostat control knobs which control separate burners located beneath the griddle.
- When the griddle has reached the desired temperature, the power "ON" indicator light will turn off, indicating the griddle is preheated to the selected temperature.
- Use liquid cooking oil or butter for eggs, pancakes, French toast, fish and sandwiches to prevent sticking.
- Routinely scrape loose food particles with a metal spatula during cooking to make the cleanup easier and to avoid the particles mixing with the food.
- To turn the griddle off, turn the thermostat knob clockwise to the "OFF" position.
- **ALWAYS** turn to the "OFF" position when not in use and lower the heat between cooking loads.



Operation

Griddle/Simmer Plate Clean Up & Care

- It is not necessary to wash the griddle after every use. When light cooking is performed and AFTER the griddle has cooled, simply wipe down the surface with a clean cloth or paper towel. The oils in the food which cooked on the griddle surface will naturally season the griddle providing a "natural" non-stick surface.
- After heavy cooking is completed and the griddle is still warm enough to create steam, pour a small amount of club soda at room temperature directly on the griddle. Using a metal spatula, pull oils and food particles toward the trough in front. Wipe entire surface with a paper towel. Follow with the seasoning process of applying oil.
- Keeping the griddle well-seasoned will prevent the griddle from developing surface rust. If the griddle is not used for a period of time, it must be re-seasoned. The griddle must be re-seasoned each time after it is washed.
- Non-stick cooking spray is not recommended as it contains a high water content that has a tendency to burn quickly.
- Corn oil is not recommended as it has a high sugar level. It will caramelize and burn on the surface making it very difficult to remove.
- After using the griddle, always remove the grease trough located in the front. Simply pull the trough towards you and lift out. The trough or tray trap needs to be cleaned after each use. A fire hazard may occur if grease is accumulated in the trough.

Note: It is normal for the griddle to darken over time. This is the sign of a well-seasoned griddle.

- **IMPORTANT: NEVER** flood a hot griddle with cold water. This thermal shock promotes griddle warping and can cause the griddle to crack if continued over a period of time.
- For heavy duty cleaning, Viking offers a Griddle Cleaning Kit (model #GCK). This fast and effective commercial grade cleaning system will clean your griddle in a matter of minutes. To order, contact your local Viking dealer or order on the Viking website at vikingrange.com.

Griddle Cooking Chart

Food	Temp (°F)	Temp (°C)
Eggs	250-300	121-149
Bacon	300-325	149-163
Pancakes	375-400	191-205
French Toast	400	205
Fish Fillets	300	149
Hamburger	350	177
Steaks	350	177

Operation

Char-Grill (on applicable models)

The optional 18,000 BTU char-grill is equipped with a single piece, heavy-duty porcelainized cast-iron grill grate for easy movement of grilling items. Beneath the grill grate is a slotted porcelainized flavor-generator plate which is designed to catch drippings and circulate a smoke flavor back into the food. Beneath the flavor-generator plate is a two-piece drip pan which catches any drippings that might pass beyond the flavor-generator plate. This unique grilling system is designed to provide outdoor quality grilling indoors.

Char-Grill Assembly

Before using the char-grill, you will need to follow these steps to properly assemble the char-grill.

- Remove the two flavor-generator plates and grill grate from the cardboard packaging.
- Position the flavor-generator plates so that the tab on each plate is inserted in the right, rear hole and left, front hole on the drip pans. (See Char-Grill Assembly section on following pages.)
- After the flavor-generator plates are properly located, place the grill grate on top of the flavor-generator plates. After this, the char-grill is assembled and ready to use.

Char-Grill Operation

- Turn the overhead ventilation on prior to turning the grill on.
- Turn the grill knob counterclockwise to "HI".
- Always preheat the grill for 5-10 minutes before placing food on the grill grate.
- Place food items on the grill, cook as desired.
- To turn the grill off, turn the grill knob clockwise to the "OFF" position.

Char-Grill Cooking Tips

- When grilling chicken, roasts, well-done steaks or chops and thick pieces of meat, sear on "HI". Then, reduce the heat setting to prevent excessive flare-up. This will allow the food to cook through without burning the outside.
- After steaks, chops, or hamburgers have been allowed to sear for approximately one minute, you may slide a spatula under the meat and turn it approximately 90 degrees so that a waffle pattern will be seared onto the food.
- Use a metal spatula instead of tongs or a fork to turn the meat. A spatula will not puncture the meat allowing juices to escape.

Operation

Char-Grill Cooking Tips (cont.)

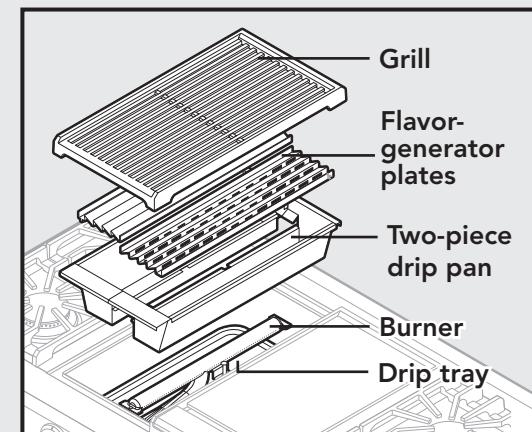
- Turn the meat over only once. Juices are lost when steaks, chops or hamburgers are turned several times. The best time to turn the meat is after the juices have begun to bubble to the surface.
- To test for doneness, make a small slash in the center of the meat, not the edge. This will prevent loss of juices.
- Occasionally there may be flare-ups or flames above the grill due to drops of fat falling on the flavor-generator plates. It is normal to have some flare-up during grilling. Use a long handled spatula to move food to another area until the flames subside.
- For ease of cleaning, leave the char-grill on for 10 minutes when finished grilling. This will help make cleanup easier once the char-grill has cooled down.

Char-Grill Disassembly for Cleaning

Follow these steps to disassemble the char-grill for cleaning. Make sure the char-grill is completely cool before attempting to disassemble for cleaning.

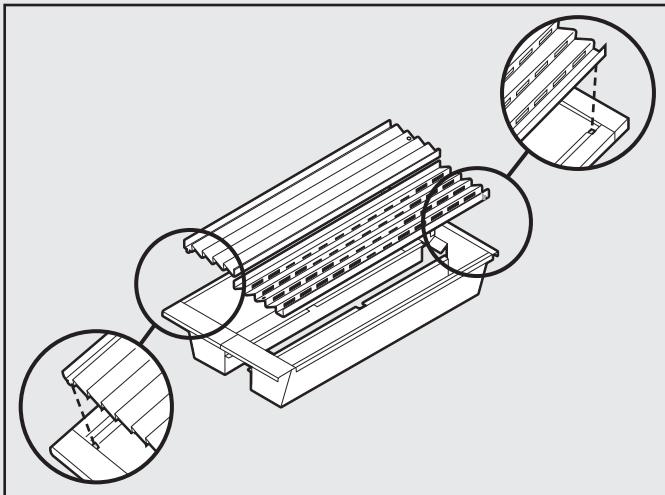
- Remove the char-grill grate.
- Remove the flavor-generator plates.
- Remove the drip pan. Note that the drip pan is a two-piece drip pan.
- Located beneath the burner is the drip tray. Under normal grilling circumstances very little if any grease will accumulate in the drip tray. If any grease has accumulated in the drip tray, simply wipe out with a paper towel or damp cloth.

Char-Grill Assembly



Operation

Char-Grill Assembly (cont.)



Char-Grill Cleanup & Care

- Char-grill grates:
 - May be cleaned immediately after cooking is complete and before turning off the flame. Before cleaning the grill, turn the flame down to a lower setting such as "MED" or "LOW". Use a soft bristle brush to scrub the grill grate. Dip the brush frequently into a bowl of water. Steam is created as the water contacts the hot grate. The steam assists the cleaning process by softening the food particles.
 - For a thorough cleaning of the grill grate, use grill cleaner according to manufacturer's directions and then soak 15-20 minutes in a hot water and mild detergent solution. After soaking, scrub with a blue Scotch-Brite™ pad. **DO NOT** use a steel wool pad or abrasive cleaner, for risk of damaging the porcelain finish. Dry thoroughly.
- Flavor-generator-plates and drip pan:
 - Scrape off all burned on debris. The flavor-generator plates and drip pan are dishwasher safe. If you choose to not wash these components in the dishwasher, then simply soak for 15-20 minutes in a hot water and mild detergent solution. After soaking, scrub with a blue Scotch-Brite™ pad.

Operation

Grill Cooking Chart

Food	Weight or thickness	Flame size	Suggested cooking time (min)	Special instructions and tips
BEEF				
Hamburger	1/2"(1.3 cm) – 3/4" (1.9 cm)	Med	8 – 15	Grill, turning once when juices rise to the surface. We recommend that ground chuck be used for hamburgers, as it will give you a juicier hamburger than ground round. DO NOT leave hamburgers unattended since a flare-up could occur quickly.
STEAKS				
Rare (140°F/60°C)	1" (2.5 cm) 1-1/2" (3.8 cm)	High High	8 – 12 11 – 16	Remove excess fat from edge. Slash remaining fat at 2" (5.1 cm) intervals to keep edges from curling. Grill, turning once.
Medium (160°F/71°C)	1" (2.5 cm) 1-1/2" (3.8 cm)	Med High	12 – 20 16 – 25	
Well-done (170°F/77°C)	1" (2.5 cm) 1-1/2" (3.8 cm)	Med High	20 – 30 25 – 35	
Tenderloin	5 lbs. (2.3 kg)	High	30 – 40	Remove surface fat and connective tissue. Fold over thin end to form uniformly thick piece. Bind with string. Grill, turning to brown evenly. Brush often with melted butter, margarine or oil. Cook until rare.

Operation

Grill Cooking Chart

Food	Weight or thickness	Flame size	Suggested cooking time (min)	Special instructions and tips
PORK				
Chops	1/2"(1.3 cm)	Med	20 – 40	Remove excess fat from edge. Slash remaining at 2" (5.1 cm) intervals to keep edges.
	1" (2.5 cm)	Med	35 – 60	
Ribs		Med	45 – 60	Grill, turning occasionally. During the last few minutes, brush barbecue sauce, turning several times.
Ham steaks (fully cooked)	1/2" (1.3 cm)	High	12 – 15	Remove excess fat from edge. Slash remaining fat at two-inch intervals. Grill, turning once.
Hot dogs		Med	5 – 10	Slit skin before cooking. Grill, turning once.
POULTRY				
Chicken Broiler/Fryer – Halves or Quarters	2 (0.9 kg) – 3 lbs. (1.4 kg)	High	60 – 90	Place skin side up. Grill, turn, and brush frequently with melted butter, margarine, oil, or marinade.
		Med	40 – 60	
FISH AND SEAFOOD				
Steaks Halibut Salmon Swordfish	3/4" (1.9 cm) – 1" (2.5 cm)	Med to High	8 – 15	Grill, turning once, brush with melted butter, margarine, or oil to keep fish moist.
Whole Catfish Trout	4 oz (113 g) – 8 oz (227 g)	Med to High	12 – 20	

Cooking Substitutes Charts

In many cases, a recipe requires an ingredient which is not readily available or calls for a unit of measure that is not easily recognized. The following charts have been provided as useful guides in these situations.

Ingredient Substitutes

Recipe calls for:	Substitute with:
1 tbsp. cornstarch	2 tbsp. flour (thickening)
1 whole egg	2 egg yolks plus 1 tbsp. water
1 c. whole milk	1 c. skim milk plus 2 tbsp. margarine or 1/2 c. evaporated milk plus 1/2 c. water
1 oz. unsweetened chocolate	3 tbsp. cocoa powder plus 1 tbsp. margarine
1 tbsp. baking powder	1/2 tsp. cream of tartar plus 1/4 tsp. baking soda
1/2 c. butter	7 tbsp. margarine or shortening
1 c. dairy sour cream	1 tbsp. lemon juice plus 1 c. evaporated milk

Canned Food Sizes

Can Size	Contents	Can Size	Contents
8 oz.	1 c.	No. 303	2 c.
Picnic	1-3/4 c.	No. 2	2-1/2 c.
No. 300	1-3/4 c.	No. 3	4 c.
No. 1 tall	2 c.	No. 10	12 c.

Kitchen Equivalent and Metrics

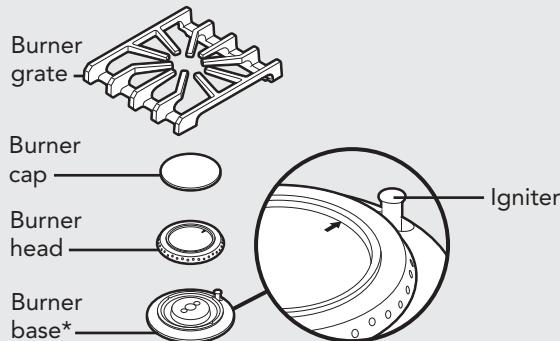
Measure	Equivalent	Metric*
1 tbsp.	3 tsp	15 mL
2 tbsp.	1 oz	30 mL
1 jig.	1-1/2 oz	45 mL
1/4 c.	4 tbsp.	60 mL
1/3 c.	5 tbsp. plus 1 tsp.	80 mL
1/2 c.	8 tbsp.	125 mL
1 c.	16 tbsp.	250 mL
1 pt.	2 c.	30 g
1 lb.	16 oz	454 g
2.21 lb.	35.3 oz	1 kg

*Note: Rounded for easier measuring.

Cleaning and Maintenance

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your rangetop must be kept clean and maintained properly. Before cleaning, make sure all controls are in the "OFF" position. Disconnect power if you are going to clean thoroughly with water.

Surface Burners



***Note:** When replacing burner head, arrow must be pointing towards back of rangetop.

Wipe up spillovers as soon as possible after they occur and before they get a chance to burn in and cook solid. In the event of a spill-over, follow these steps:

- Allow the burner and grate to cool to a safe temperature level.
- Lift off the burner grate. Wash in warm soapy water.
- Remove the burner cap and burner head and clean.

Burner Caps

The surface burner caps should be routinely removed and cleaned. **ALWAYS** clean the burner caps after a spill-over. Keeping the burner caps clean will prevent improper ignition and uneven flames. To clean, pull burner cap straight up from the burner base. Wipe off surface burner caps with warm, soapy water and a soft cloth after each use. Use a non-abrasive cleanser such as Bon Ami™ and a soft brush or soft Scotch Brite™ pad for cooked-on foods. Dry thoroughly after cleaning. For best cleaning and to avoid possible rusting, **DO NOT** clean in dishwasher or self-cleaning oven.

Cleaning and Maintenance

Burner Head

If ports on burner head are clogged, clean with a straight pin.

DO NOT enlarge or distort the ports. **DO NOT** use a toothpick to clean the ports. When replacing burner head, carefully align the 2 tabs underneath the burner head with the outside edge of burner base. Make sure the tabs are not aligned with the igniter and the burner cap is level.

Note: For stubborn stains, use a non abrasive cleanser such as Bon Ami™ and a soft brush or soft Scotch Brite™ pad.

Cleaning Tip: For difficult to clean burner caps and heads, place parts in a zip seal bag with ammonia.

Burner Base

The base should be wiped regularly with hot soapy water at the end of each cooling period. **DO NOT** use steel wool, abrasive cloths, cleanser, or powders. To remove encrusted materials, soak the area with a hot towel to loosen the material, then use a wooden nylon spatula.

DO NOT use a metal knife, spatula, or any other metal tool to scrape the aluminum base.

- Wipe up any spills which remain on the sealed top surface.
- Replace burner cap, burner head, and grates after drying thoroughly.

Control Panel

DO NOT use any cleaners containing ammonia or abrasives. They could remove the graphics from the control panel. Use hot, soapy water and a soft clean cloth.

Control Knobs

MAKE SURE ALL THE CONTROL KNOBS POINT TO THE OFF POSITION BEFORE REMOVING. Pull the knobs straight off. Wash in detergent and warm water. Dry completely and replace by pushing firmly onto stem. **DO NOT** use any cleaners containing ammonia or abrasives. They could remove the graphics from the knob.

Cleaning and Maintenance

Stainless Steel Parts

Some stainless steel parts may have a protective wrap, which must be peeled off. All stainless steel body parts should be wiped regularly with hot, soapy water at the end of each cooling period and with liquid cleaner designed for this material when soapy water will not do the job. If build-up occurs, **DO NOT** use steel wool, or abrasive cloths, cleaners, or powders. If it is necessary to scrape stainless steel surface to remove encrusted material, soak area with hot, wet towels to loosen the material, then use a wooden or nylon spatula or scraper. **DO NOT** use a metal knife, spatula, or any other metal tool to scrape stainless steel surfaces. Scratches are almost impossible to remove. **DO NOT** permit citrus or tomato juice to remain on stainless steel surface, as citric acid will permanently discolor stainless steel. Wipe up any spills immediately.

Brass Parts

! CAUTION

All special ordered brass parts are coated with an epoxy coating. **DO NOT USE BRASS CLEANERS OR ABRASIVE CLEANERS ON ANY BRASS PARTS.** All brass body parts should be wiped regularly with hot, soapy water. When hot, soapy water will not do the job, use everyday household cleaners that are not abrasive.

! WARNING

BURN OR ELECTRICAL SHOCK HAZARD



Make sure all controls are "OFF" and rangetop is COOL before cleaning. Failure to do so can result in burns or electrical shock.

Power Failure

If power failure occurs, the electric igniters will not work. No attempt should be made to operate appliance during a power failure. Make sure surface controls are in "OFF" position.

! WARNING

POWER FAILURE WARNING

Due to safety considerations and the possibility of personal injury in attempting to light and extinguish the burner, the grill should, not under any circumstances, be used during a power failure. The grill burner control should always remain in the "OFF" position during a power failure.

Troubleshooting

Problem	Possible Cause and/or Remedy
Igniters will not work.	Circuit is tripped. Fuse is blown. Rangetop is not connected to power.
Igniters sparking but no flame ignition.	Gas supply valve is in "OFF" position. Gas supply is interrupted.
Igniters sparking continuously after flame ignition.	Power supply is not grounded. Power supply polarity is reversed. Igniters are wet or dirty.
Burner ignites but flame is large, distorted, or yellow.	Burner ports are clogged. Unit is being operated on wrong type of gas. Air shutters not properly adjusted.

Service Information

If service is required, call your dealer or authorized service agency. The name of the authorized service agency can be obtained from the dealer or distributor in your area.

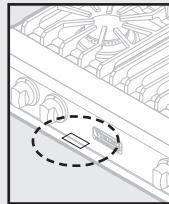
Have the following information readily available.

- Model number
- Serial number
- Date purchased
- Name of dealer from whom purchased

Clearly describe the problem that you are having. If you are unable to obtain the name of an authorized service agency, or if you continue to have service problems, contact Viking Range Corporation at 1-888-VIKING1 (845-4641), or write to:

**VIKING RANGE CORPORATION
PREFERRED SERVICE
1803 Hwy 82W
Greenwood, Mississippi 38930 USA**

Record the information indicated below. You will need it if service is ever required. The model and serial number for your rangetop can be found by lifting up the front of the unit and looking underneath on the base.



Model no. _____ Serial no. _____

Date of purchase _____ Date installed _____

Dealer's name _____

Address _____

If service requires installation of parts, use only authorized parts to insure protection under the warranty.

Keep this manual for future reference.

Warranty

PROFESSIONAL SERIES BUILT-IN GAS RANGETOPS WARRANTY

ONE YEAR FULL WARRANTY

Gas rangetops and all of their component parts, *except as detailed below**, are warranted to be free from defective materials or workmanship in normal household use for a period of twelve (12) months from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

*Glass (including light bulbs), painted and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase. ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.

Viking Range Corporation uses the most up-to-date processes and best materials available to produce all color finishes. However, slight color variation may be noticed because of the inherent differences in painted parts and porcelain parts as well as differences in kitchen lighting, product locations, and other factors.

FIVE YEAR LIMITED WARRANTY

Any surface burner, griddle burner, or grill burner which fails due to defective materials or workmanship in normal household use during the second through fifth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY

This warranty applies to applications where use of the product extends beyond normal residential use. Examples are, but not limited to, bed and breakfasts, fire stations, private clubs, churches, etc. This warranty excludes all commercial locations such as restaurants, food service locations and institutional food service locations.

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the warranty.

This warranty shall apply to products purchased and located in the United States and Canada. *Products must be purchased in the country where service is requested.* Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, outdoor use, improper installation, improper operation, or repair or service of the product by anyone other than an authorized Viking Range Corporation service agency or representative. *This warranty does not apply to commercial usage.* Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. *Some jurisdictions DO NOT allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.*

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contains a defect or malfunction during the warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or its component part or parts. Warrantor's liability on any claim of any kind, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or service or part thereof which gives rise to the claim.

WARRANTY SERVICE

Under the terms of this warranty, service must be performed by a factory authorized Viking Range Corporation service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Viking Range Corporation service agent, or Viking Range Corporation. Provide model and serial number and date of original purchase. For the name of your nearest authorized Viking Range Corporation service agency, call the dealer from whom the product was purchased or Viking Range Corporation. **IMPORTANT:** Retain proof of original purchase to establish warranty period.

The return of the Owner Registration Card is not a condition of warranty coverage. You should, however, return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

Any implied warranties of merchantability and fitness applicable to the above described surface burner, griddle burner, or grill burner are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. *Some jurisdictions DO NOT allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.* This warranty gives you specific legal rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

Specifications subject to change without notice.

Notes

Notes